

## Product Specification Sheet

### CAPALASE® C

Last revision: 19 October 2021

#### Product Information

Description	Standardized natural flavor producing enzyme (triacylglycerol lipase) derived from pregastric bovine (calf) tissues.
Application market	These lipase preparations produce a typical “piccante” flavor profile in Italian-type cheeses. No liability accepted in case of undue application
Appearance	Light brown to deep brown powder (product color may vary from batch to batch).
Status	<ul style="list-style-type: none"> <li>• Non Kosher</li> <li>• Non Halal</li> <li>• Non GMO derived (statement available upon request)</li> <li>• Allergen statement available on request</li> <li>• This product does not contain animal tissue</li> </ul>

#### Physical & Chemical specifications

Lipase activity	≥ 16.5 LU/g
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#### Microbiological specifications

Total plate count	< 10000 CFU/g	Coagulase positive staphylococci	< 10 CFU/g
Coliforms	< 10 CFU/g	<i>E. coli</i> MPN	< 3 /g
Yeasts & Molds	< 100 CFU/g	<i>Listeria</i> spp	absent in 125 g
<i>Salmonella</i> spp	absent in 375 g		

#### Composition

##### Ingredients Typical values

Sodium chloride	95.5 %
Enzyme crude powder	4.5 %

The crude enzyme powder contains the following compound ingredient: whey protein

#### Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

The use of this product may vary from country to country, customers have to verify the local legislation.

## Packaging & Storage

### Packaging

Product number 16455: 1 lb pouch

Product number 19416: 5 lb pouch

Product number 19417: 20 lb pouch

### Storage & Shelf-life

The product should be stored in the original sealed container.

Product may be shipped non-refrigerated, but should be stored at 4-8°C (39-46°F).

Kept in its original packaging and under the recommended storage conditions, the DSM animal enzyme has a shelf life of 12 months.

When stored frozen (-25 to -18 °C), the shelf life can be increased to 24 months from the date of production.

The loss of activity is less than 10% during the shelf life period.

## Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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